

Product Specification



Product name	Raspberry Flavoured Ultra Smart Jelly		
Product brand	Edlyn		
Product codes	I01233		
Product pack sizes	1.1 kg		
Product description	<p>A red raspberry flavoured powdered jelly mix that is almost twice as concentrated as standard sugar jelly crystals.</p> <p>When prepared as per directions, this concentrated jelly crystal will make a firm raspberry flavoured jelly.</p> <p>It has less kilojoules than standard sugar based jellies and can be used in any standard jelly application.</p> <p>This product is made in accordance with good manufacturing practices and FSANZ standards.</p>		
Ingredients	Sugar, Gelatine (Preservative (220)), Acidity Regulators (297, 331), Flavour, Sweeteners (952, 950), Colour (122).		
Allergens	Sulphites		
Nutritional Information Panel	Nutrition Information		
	Servings per package:	121	
	Serving size:	100 g	
	Average Quantity	*Per serving	*Per 100 g
	Energy	#141 kJ	141 kJ
	Protein, total	1.4 g	1.4 g
	– gluten	Not detected	Not detected
	Fat, total	0.0 g	0.0 g
	– saturated	0.0 g	0.0 g
	Carbohydrate	6.9 g	6.9 g
– sugars	6.8 g	6.8 g	
Sodium	52 mg	52 mg	
	<p>* All specified values are based on theoretical calculations and refer to jelly when made up according to mixing directions. # Low Joule, only 141 kJ per 100 g serve.</p>		
Country of origin			
Directions for storage	Store in a cool, dry place. Opened packs should be kept air tight.		
Shelf life	Unopened packs have 12 months shelf life from date of manufacture, recorded as Best Before.		

Issued by	Johanna Henderson	Issue Date	28/02/2019	Version number	5
Approved by	Aida Golneshin	Supersedes	21/08/2017, V4		
Reason for change	New product specification, CoOL added, updated with new packaging information			Specification template version number:	4

Product Specification



GMO status	Does not contain genetically modified ingredients																						
Claims	Gluten Free Low Joule																						
Certification/ Suitability	<ul style="list-style-type: none"> - Halal - Kosher - Vegan# 																						
# based on recipe review	<p>Mixing Directions:</p> <ol style="list-style-type: none"> 1. To 1.1kg (1 pack) of concentrated jelly crystals add 5.5 L of boiling water. 2. Stir to thoroughly dissolve jelly crystals. 3. Add a further 5.5 L of cold water and stir. 4. Pour into serving portions and refrigerate till set. <p>Mixing Quantities (100 g serve size):</p> <table border="1"> <thead> <tr> <th>Jelly Crystals</th> <th>Boiling Water</th> <th>Cold Water</th> <th>Number of serves</th> </tr> </thead> <tbody> <tr> <td>1.1 kg</td> <td>5.5 L</td> <td>5.5 L</td> <td>121</td> </tr> <tr> <td>550 g</td> <td>2.75 L</td> <td>2.75 L</td> <td>60</td> </tr> <tr> <td>220 g</td> <td>1.1 L</td> <td>1.1 L</td> <td>24</td> </tr> <tr> <td>100 g</td> <td>0.5 L</td> <td>0.5 L</td> <td>11</td> </tr> </tbody> </table>			Jelly Crystals	Boiling Water	Cold Water	Number of serves	1.1 kg	5.5 L	5.5 L	121	550 g	2.75 L	2.75 L	60	220 g	1.1 L	1.1 L	24	100 g	0.5 L	0.5 L	11
Jelly Crystals	Boiling Water	Cold Water	Number of serves																				
1.1 kg	5.5 L	5.5 L	121																				
550 g	2.75 L	2.75 L	60																				
220 g	1.1 L	1.1 L	24																				
100 g	0.5 L	0.5 L	11																				
Preparation instructions																							
Quality specifications	<table border="1"> <thead> <tr> <th>Quality test</th> <th>Test range</th> </tr> </thead> <tbody> <tr> <td>Brix (°)</td> <td>8.50 – 11.00</td> </tr> <tr> <td>pH</td> <td>2.60 – 2.30</td> </tr> </tbody> </table>			Quality test	Test range	Brix (°)	8.50 – 11.00	pH	2.60 – 2.30														
Quality test	Test range																						
Brix (°)	8.50 – 11.00																						
pH	2.60 – 2.30																						
Microbiological specifications	<table border="1"> <thead> <tr> <th>Microbiological test</th> <th>Test range</th> </tr> </thead> <tbody> <tr> <td>Total Plate Count</td> <td><5,000 cfu/g</td> </tr> <tr> <td>Yeast & Mould</td> <td><100 cfu/g</td> </tr> <tr> <td>Coliforms</td> <td><10 cfu/g</td> </tr> <tr> <td>E. coli</td> <td><3 cfu/g</td> </tr> <tr> <td>Salmonella</td> <td>Not Detected /25g</td> </tr> </tbody> </table>			Microbiological test	Test range	Total Plate Count	<5,000 cfu/g	Yeast & Mould	<100 cfu/g	Coliforms	<10 cfu/g	E. coli	<3 cfu/g	Salmonella	Not Detected /25g								
Microbiological test	Test range																						
Total Plate Count	<5,000 cfu/g																						
Yeast & Mould	<100 cfu/g																						
Coliforms	<10 cfu/g																						
E. coli	<3 cfu/g																						
Salmonella	Not Detected /25g																						
Packaging	1.1 kg pouches packed 6 per carton																						
Distribution	Non-refrigerated transport																						
Palletisation	<table border="1"> <tbody> <tr> <td>Cartons per Layer</td> <td>18</td> </tr> <tr> <td>Layers per Pallet</td> <td>7</td> </tr> <tr> <td>Cartons per Pallet</td> <td>126</td> </tr> </tbody> </table>			Cartons per Layer	18	Layers per Pallet	7	Cartons per Pallet	126														
Cartons per Layer	18																						
Layers per Pallet	7																						
Cartons per Pallet	126																						
EAN	9332216001740																						
TUN	19332216001747																						

The above information to the best of our knowledge is correct at the time of printing. Product specifications may change without notice. Any recommendations if made are without warranty or guarantee since the conditions of use are beyond our control.

Edlyn Foods ABN: 90 007 145 520

13 Ricky Way, Epping, VIC, 3076, Australia

Customer Service/Sales: 1300 661 908

Fax: 1300 731 651

www.edlyn.com.au – sales@edlyn.com.au